



Dinner Menu

January 16, 2026 ~ January 31, 2026

Cold Dishes

- Chilled Sweet Potato Soup
- Raw Ham and Fruit
- Chicken and Vegetable Marinade
- Carrot Mousse with Cumin

- Soy Beans and Tuna with Grated Yam
- Seared Bonito with Garlic Leaves in Vinegar Miso Dressing

- Abalone Marinated in Shaoxing Wine
- Pickled Mustard Stems with Plum

Serve on a Platter

- Marinated Seafood
- Cold Meat Selection
- Smoked Salmon
- Assorted Terrine
- Prosciutto with Chorizo Focaccia
- Potato Salad
- Caesar Salad
- Sardine Escabeche

- Scattered Sushi with Red Kidney Beans
- Jakoten (Fried Fish Cake)

- Cantonese-style Chilled Jellyfish

Our Chef's will Give the Last Touch in Front of You

- Roast Beef
- Traditional Curry
- Tempura
- Peking Duck
- Noodle Soup with Shark Fin
- Dim Sum
- Sanuki Udon
- Sudachi and Yellowtail Ochazuke

Soup

Today's Soup

Cheese/Salad

- Cheese Selection with Dried Fruits
- Salad Selection

Dessert

- Fruits
- Dessert
- Gelato
- Cherries Jubilee

Hot Dishes

- Potato and Ham Gratin with Cheese
- Assorted Vegetables
- Pan-fried Sudachi and Yellowtail with Sea Lettuce Sauce
- Sausage and Ham Choucroute
- Pork Stewed in Tomato Sauce
- Hachis Parmentier

- Spiced Grilled Chicken Thigh
- Simmered Root Vegetables

- Sichuan-style Shrimp with Chili Sauce
- Stir-fried Chicken with Cashew Nuts
- Mixed Vegetable and Seafood Stir-fry
- Coconut Shrimp

On account of the ingredients, some menus may be changed. Thank you for your understanding.
Kindly inform us if you are allergic to certain foods or are observing dietary restrictions.